

## Syllabus

### Course description

<b>Course title</b>	NUTRITIONAL INNOVATION IN BAKERY AND CONFECTIONARY PRODUCTS
<b>Course code</b>	44739
<b>Scientific sector</b>	CHIM/11
<b>Degree</b>	Master in Food Sciences for Innovation and Authenticity
<b>Semester</b>	1 <sup>st</sup>
<b>Year</b>	II
<b>Academic year</b>	2023/24
<b>Credits</b>	2
<b>Modular</b>	No
<b>Total lecturing hours</b>	20
<b>Total exercise hours</b>	
<b>Attendance</b>	
<b>Prerequisites</b>	Basic knowledge of food technology and nutrition
<b>Course page</b>	
<b>Specific educational objectives</b>	<p>To make known some of the technological processes aimed at the nutritional improvement of confectionery products. Provide an understanding of the main phenomena that occur during the productions. Provide a multi-disciplinary approach to knowledge to be able to judge the goodness of the choices in the development of new products.</p> <p>The student should be able to understand the technical possibilities on the one hand and legislative possibilities on the other, in order to be able to modify products with greater attention to the nutritional and environmental sustainability side.</p>
<b>Lecturer</b>	Antoniazzi Franco
<b>Learning outcomes</b>	Lectures and online, with interventions by professionals from the product industry with particular nutritional implications.
<b>Assessment</b>	<p>The judgment, through a formal presentation of a product, will be based on:</p> <ul style="list-style-type: none"> <li>- knowledge and understanding</li> <li>- use of knowledge</li> <li>- ability to draw autonomous conclusions</li> </ul>

	<ul style="list-style-type: none"> <li>- communication skills</li> <li>- ability to learn critical points.</li> </ul>
<b>Assessment language</b>	English
<b>Evaluation criteria and criteria for awarding marks</b>	
<b>Required readings</b>	Slides provided before the lessons. G.B. Montanari - Omnia fermenta, Chiriotti 2020. P. Barham - The science of cooking, Springer 2000. H.P. Newquist - The book of Chocolate, Viking 2017 - J. Hoffmann - The world Atlas of coffee, London 2018 - P. Behrens - Food and Sustainability, Oxford 2020
<b>Supplementary readings</b>	